

5 means for aseptically filling the bottles with aseptically sterilized foodstuffs.

Please add the following new claims:

1 35. (NEW) The method according to claim 20, wherein the plurality of bottles are made from a glass.

B | 1 36. (NEW) The method according to claim 20, wherein the plurality of bottles are made from a plastic.

1 37. (NEW) The method according to claim 36, wherein the plastic is selected from the group:

2 polyethyleneterephthalate, and high density polyethylene.

1 38. (NEW) The method according to claim 20, wherein the aseptic filling is at a rate greater than 100
2 bottles per minute.

1 39. (NEW) The method according to claim 20, further including capping the bottle with a aseptically
2 disinfected lid.

1 40. (NEW) The method according to claim 20, wherein the disinfecting the bottles is with hot hydrogen
2 peroxide spray.

1 41. (NEW) The method according to claim 40, wherein the aseptically disinfecting the bottles includes
2 an application of the hot hydrogen peroxide spray for about 1 second into an interior of the bottle and an
3 activation and removal of the hot hydrogen peroxide using hot aseptically sterilized air for about 24
4 seconds.

1 42. (NEW) The method according to claim 20, further including a feedback control system for

2 maintaining aseptic bottling conditions.

Cont
Bl
1 43. (NEW) The method according to claim 40, wherein the aseptically disinfecting the bottles includes
2 an application of the hot hydrogen peroxide spray for about 1 second onto an outside surface of the bottle
3 and an activation and removal of the hot hydrogen peroxide using hot aseptically sterilized air for about
4 24 seconds.

1 44. (NEW) The method according to claim 20, wherein the step of aseptically filling the bottles further
2 comprises: filling the aseptically disinfected bottling at a rate greater than 360 bottles per minute.

1 45. (NEW) The method according to claim 20, wherein the aseptically sterilized foodstuffs are sterilized
2 to a level producing at least a 12 log reduction in *Clostridium botulinum*.

1 46. (NEW) The method according to claim 20, wherein the aseptically disinfected plurality of bottles are
2 sterilized to a level producing at least a 6 log reduction in spore organisms.

1 47. (NEW) The method according to claim 40, wherein a residual level of hydrogen peroxide is less than
2 .5 PPM.

1 48. (NEW) The device according to claim 22, wherein each bottle has an opening size to height ratio of
2 less than one.

1 49. (NEW) The device according to claim 22, wherein the plurality of bottles are made from a glass.

1 50. (NEW) The device according to claim 22, wherein the plurality of bottles are made from a plastic.

1 51. (NEW) The device according to claim 50, wherein the plastic is selected from the group:
2 polyethylene terephthalate and high density polyethylene.

Cont
B 21 1 52. (NEW) The device according to claim 22, wherein the means for aseptically disinfecting the bottles
2 further includes means for disinfecting an interior of the bottles with a hot hydrogen peroxide spray.

1 53. (NEW) The device according to claim 52, wherein the means for disinfecting an interior of the
2 bottles includes an application of the hot hydrogen peroxide spray for about 1 second and an activation
3 and removal of the hot hydrogen peroxide using hot aseptically sterilized air for about 24 seconds.

1 54. (NEW) The device according to claim 22, further including means for feedback control for
2 maintaining aseptic bottling conditions.

1 55. (NEW) The device according to claim 22, wherein means for aseptically disinfecting is provided by
2 one of the group: hydrogen peroxide and oxonia.

1 56. (NEW) The device according to claim 22, wherein means for aseptically disinfecting the bottles
2 includes disinfecting an outside surfaces of the bottles with hydrogen peroxide.

1 57. (NEW) The device according to claim 56, wherein the disinfecting the outside surfaces includes
2 about 1 second for the application of the hot hydrogen peroxide spray and about 24 seconds for an
3 activation and removal of the hot hydrogen peroxide using hot aseptically sterilized air.

1 58. (NEW) The device according to claim 22, wherein the means for aseptically disinfecting the bottles
2 further comprises: aseptically disinfecting the bottles at a rate greater than 360 bottles per minute.